AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of the Claims

1. (Original) A method for reducing the level of asparagine in a food material, comprising adding an asparagine-reducing enzyme to the food material before heating.

2. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is asparaginase.

3. (Original) The method of claim 1, wherein the level of asparagine is reduced by at least about 10%.

4. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.

5. (Original) A method for reducing the level of asparagine in a food material, comprising:

(1) adding an asparagine-reducing enzyme to a food material, wherein said food material comprises asparagine;

(2) optionally mixing the enzyme with the food material;

(3) allowing a sufficient time for the enzyme to react with the asparagine; and

(4) optionally deactivating or optionally removing the enzyme.

6. (Amended) ~~A~~ The method of reducing the level of acrylamide in Claim 5 in a food material, comprising reducing the level of asparagine in the food material before heating.

7. (Original) The method of claim 6, wherein reducing the level of asparagine in the food product comprises adding an asparagine-reducing enzyme to the food material.

8. (Original) The method of claim 7, wherein said asparagine-reducing enzyme is asparaginase.

9. (Original) The method of claim 7, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.

10. (Original) A method for reducing the level of acrylamide in food, comprising:

(1) adding an asparagine-reducing enzyme to a food material, wherein said food material comprises asparagine;

(2) optionally mixing the enzyme with the food material;

(3) allowing a sufficient time for the enzyme to react with the asparagine;

(4) optionally deactivating or optionally removing the enzyme; and

(5) heating the food material to form the finished food product.

11. (Original) A food material, wherein the level of asparagine in said food material is reduced by at least about 10%.

12. (Original) The food material of claim 11, wherein the level of asparagine in said food material is reduced by at least about 30%.

13. (Original) The food material of claim 12, wherein the level of asparagine in said food material is reduced by at least about 50%.

14. (Original) The food material of claim 13, wherein the level of asparagine in said food material is reduced by at least about 70%.

15. (Original) The food material of claim 14, wherein the level of asparagine in said food material is reduced by at least about 90%.

16. (Original) A food product comprising a food material, wherein the level of asparagine in said food material is reduced by at least about 10%.

17. (Original) The food product of claim 16, wherein the level of asparagine in said food material is reduced by at least about 30%.

18. (Original) The food product of claim 17, wherein the level of asparagine in said food material is reduced by at least about 50%.

19. (Original) The food product of claim 18, wherein the level of asparagine in said food material is reduced by at least about 70%.

20. (Original) The food product of claim 19, wherein the level of asparagine in said food material is reduced by at least about 90%.

21. (Original) The food product of claim 16, wherein said food product is selected from the group consisting of potato crisps, potato chips, tortilla chips, and corn chips.

22. (Original) A food material, wherein the level of acrylamide in said food material is reduced by at least about 10%.

23. (Original) The food material of claim 22, wherein the level of acrylamide in said food material is reduced by at least about 30%.

24. (Original) The food material of claim 23, wherein the level of acrylamide in said food material is reduced by at least about 50%.

25. (Original) The food material of claim 24, wherein the level of acrylamide in said food material is reduced by at least about 70%.

26. (Original) The food material of claim 25, wherein the level of acrylamide in said food material is reduced by at least about 90%.

27. (Original) A food product comprising a food material, wherein the level of acrylamide in said food material is reduced by at least about 10%.

28. (Original) The food product of claim 27, wherein the level of acrylamide in said food material is reduced by at least about 30%.

29. (Amended) The food product of claim 28, wherein the level of acrylamide in said food material is reduced by at least about 50%.

30. (Original) The food product of claim 29, wherein the level of acrylamide in said food material is reduced by at least about 70%.

31. (Original) The food product of claim 30, wherein the level of acrylamide in said food material is reduced by at least about 90%.

32. (Original) The food product of claim 27, wherein said food product is selected from the group consisting of potato crisps, potato chips, tortilla chips, and corn chips.

33. (Original) Fabricated potato crisps comprising less than about 400 ppb acrylamide.

34. (Original) The fabricated potato crisps of claim 33, comprising less than about 300 ppb acrylamide.

35. (Original) The fabricated potato crisps of claim 34, comprising less than about 200 ppb acrylamide.

36. (Original) The fabricated potato crisps of claim 35, comprising less than about 50 ppb acrylamide.

37. (Original) The fabricated potato crisps of claim 36, comprising less than about 10 ppb acrylamide.

38. (Original) Potato chips comprising less than about 40 ppb acrylamide.

39. (Original) The potato chips of claim 38, comprising less than about 30 ppb acrylamide.

40. (Original) The potato chips of claim 39, comprising less than about 20 ppb acrylamide.

41. (Original) The potato chips of claim 40, comprising less than about 10 ppb acrylamide.

42. (Original) Tortilla chips comprising less than about 75 ppb acrylamide.

43. (Original) The tortilla chips of claim 42, comprising less than about 50 ppb acrylamide.

44. (Original) The tortilla chips of claim 43, comprising less than about 10 ppb acrylamide.

45. (Original) An article of commerce comprising:

(a) a food product, wherein said food product has a reduced level of acrylamide;

(b) a container for containing the food product; and

(c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of acrylamide.

46. (Original) The article of claim 45, wherein said message informs the consumer that the food product is low in acrylamide.

47. (Original) An article of commerce comprising:

(a) a food product, wherein said food product has a reduced level of asparagine;

(b) a container for containing the food product; and

(c) a message associated with the container;

wherein said message associated with the container informs the consumer that the food product contains a reduced level of asparagine.

48. (Original) The article of claim 47, wherein said message informs the consumer that the food product is low in asparagine.

49. (Original) The article of claim 45, wherein said food product is a food ingredient.

50. (Amended) The article of claim 47, wherein said food product is a food ingredient.